

Jeff Runquist Wines

2003 "R" Primitivo Nostro Vino Vineyard, Amador County

Is Primitivo really Zinfandel, or Zinfandel Primitivo? Who knows? Even the DNA experts don't agree. But given the longstanding success of Zinfandel in Amador County it was only fitting that Primitivo be given the same opportunity to distinguish itself in the Sierra Foothills. In the early 1990's Tom Dillian planted two acres of vineyard to a selection of Primitivo from Southeastern Italy. It is from this small vineyard that I purchase grapes to produce this wine. As one would expect two acres doesn't produce much fruit and in 2003 I crushed just over three tons on September 23rd. After a nine day fermentation on the skins the wine was pressed to small oak barrels where it aged for 17 months before being blended and bottled in February of 2005.

The 2003 Primitivo has a carmine ruby color of medium depth. At cellar temperature, the aromas are of cherries, raspberries and cranberry. As the wine warms the bouquet emerges and shows a cloven spice from the small cooperage along with notes of both chocolate and vanilla. On the palate bright cherry fruit flavors are carried on a medium full texture. The finish of the wine features smoky oak and minerals.



Varietal

100% Primitivo

14.9% Alc.
0.79 g/100ml TA
3.42 pH

Oak Regime

37% French Oak
50% American Oak
13% Neutral American
and French Oak

Released

April 1, 2005

185 Cases Produced